

Lunch

Soups

- Classic Gazpacho \$25
Soup of the Day \$25

Hors D'oeuvres

- Ceviche of Mahi Mahi
Avocado, Edible Flowers & Micro Greens \$55
Tuna Tartare
Soya, Wakami, Seaweed & Mango \$55
Beef Salad
Peanuts, Coriander, Mint & Pickled Cucumber \$55/ 80
Carpaccio of Octopus \$60
Chargrilled Vegetables
Goat Cheese, Pesto & Basil \$55
Coco Shrimp \$50/ 75
Snow Crab Maki Roll
Pickled Ginger, Wasabi & Soya \$55

Salads

- Roasted Pumpkin & Beetroot
Watermelon & Arugula, Fennel, Lemon Vinaigrette \$45/ 65
Classic Caesar Salad
Anchovies & Parmesan \$45/ 65
Chicken Caesar Salad \$45/ 65
Lobster Caesar Salad \$50/ 70
Flying Fish
Pawpaw, Orange, Lemon Vinaigrette \$45/ 60

Curry

- Caribbean Seafood Curry
Basmati Rice, Poppadoms & Home Made Mango Chutney \$70
Vegetable Curry
Basmati Rice, Poppadoms & Home Made Mango Chutney \$60

Pasta & Pizza

- Fish Linguini
Tomato, Basil, Spinach & Parmesan \$50/ 65
Homemade Ravioli
Spinach & Parmesan Sauce \$45/ 60
Flat Bread Pizza - Build your Own
Tomato, Sun-dried Tomato, Prosciutto, Burrata, Rocket, Olives, Chili, Truffle Oil \$65/ 80
Lobster & Shrimp Risotto \$65/ 80

Cobblers Cove Classics

- Grilled Homemade Angus Beef Burger
Cheddar or Blue Cheese, Bacon, Tomato & Frites \$65
Rosemary Chicken Club Sandwich
Avocado, Tomato, Cheddar, Crispy Bacon & Frites \$55
Focaccia of Grilled Flying Fish
Sweet Potato Fries, Tomato & Pickled Red Onions \$60
Panini of Blackened Shrimp, Tomato, Brie, Salad, Frites & Herb Rémoulade \$65
Sirloin Steak
Salad & Frites \$85
Half Grilled Lobster
Cilantro, Lime & Rosemary Aioli \$95

Fish

- Barker's Catch of the Day, Pan Fried, Seared or Blackened, Rice or Frites, Salad & Sauce Vierge \$70
Seared Yellow Tail Tuna, Coriander, Lime & Sour Cucumber \$60
Peppered Seasonal Fish, Wilted Spinach, Caponata, Grilled Pineapple & Corn Salsa \$75
Chargrilled Shrimp
Jasmine Rice, Coriander & Greens \$85

Desserts

- Pumpkin Fritters, Coconut or Vanilla Ice Cream \$35
Banana Split, Caramelised Banana, Vanilla Ice Cream, Crème Fraîche, Chocolate & Pistachio Nuts \$35
Choice of House Ice Creams, Sorbets Mango, Guava, Vanilla, Chocolate, Passion Fruit, Coconut \$35
Flambéed Bananas, Rum & Raisin Ice Cream & Caramel Sauce \$35
Carpaccio of Pineapple poached with Vanilla, Star Anise & Guava Sorbet \$35
Crêpe, Lemon & Sugar or Chocolate Sauce \$35
Chocolate Profiteroles \$35

Sides

- Broccoli / Mixed Green Leaves / Frites / Basmati Rice \$15
According to Season Christophine / Avocado / Asparagus / Artichoke / Cucumber / Green Beans \$15

Coffee & Tea

- Fresh Ginger, Mint or Lemon Tea, Coffee of choice \$15
Selection of Home made Truffles (for 2) \$20



CAMELOT
R E S T A U R A N T